



Himley Hall

Weddings at Himley Hall

Wedding breakfast menu selection

Starters

Chilled melon pearls and slices of fresh strawberries showered with Champagne and sprigs of mint

Farmhouse terrine served with a leaf salad, chutney and a bread selection

Homemade soup

Choose from our range or select your own favourite:

- Sundried tomato & basil
- Cream of asparagus
- Cream of wild mushroom
- Minestrone

All served with a basket of warm bread

Warm salmon delice on a bed of French leaves with a drizzle of lemon & lime mayonnaise

Field mushrooms stuffed with Ardennes Pate, topped with parmesan cheese, lightly grilled and served with a French salad

Vegetarian option available with stilton & chestnut pate

Japanese style breaded king prawns on a bed of mixed leaves served with a sweet chilli dip



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Main Courses

Traditional

Your favourite roast with all the trimmings

Roast topside of beef

Yorkshire pudding
Horseradish sauce

Roast loin of pork

Apple chutney
Leek, onion & sage seasoning

Turkey crown

Cranberry pot
Sausage & bacon rolls
Thyme & parsley stuffing

All our traditional roasts are served with fresh market vegetables, roast and baby new potatoes



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Main Courses

Something different

Chicken supreme

Served on a bed of leek & bacon with a Madeira Jus

Pan fried chicken breast

Garnished with crisp bacon and served with a wild mushroom sauce

Fillet of salmon poached in white wine with a cream & dill sauce

Served on a bed of sliced baby new potatoes and leeks

Vegetarian choice

Vegetarian and special dietary requirements can be catered for when booked in advance

We are happy to discuss your vegetarian menu and make suggestions



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Desserts

Choose two dessert alternatives from our selection

Baked vanilla cheesecake

Served with soft summer fruits and single cream

Profiteroles

Served with a rich chocolate sauce

Homemade Bramley apple slice

Served with warm crème Anglaise

Fresh strawberries

Served with a Champagne coulis and single cream

Eton mess

Rich chocolate torte

Served with a cherry brandy coulis

Himley's special 'in season' crumble

Served with vanilla custard

Children's ice creams

All of our desserts are served with freshly brewed tea, coffee and mints